



# Fresh Spring Asparagus Soup

**Chef Tim Hill**  
**CENTER Banquet Kitchen**

2	bunch	Asparagus, chopped
1	T	Garlic, minced
1/2	ea	Onion, medium dice
2	stalk	Celery, diced
1	ea	Parsnip, diced
5	cups	Vegetable Stock
2	ea	Lemons – zest, then juice. Keep zest and juice separate.
1	T	Tarragon, fresh, chopped
1	cup	Heavy Cream
		Salt and Pepper to taste

Sweat onions, parsnip and celery until the onion is translucent. Add garlic and cook until fragrant. Add vegetable stock and bring to simmer, simmer for about 20 minutes. Add in asparagus and cream and continue to cook until the asparagus is barely tender – about 5 minutes. Add in lemon zest, juice and tarragon, remove from heat. Using an immersion blender, puree until the soup is smooth. Add salt & pepper to taste.

**Experience More. Meet at the CENTER.**

541-463-3500 • [www.lanecc.edu/cml](http://www.lanecc.edu/cml)

